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# RESTAURANT SEATTLE WEEK EVENT

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**FALL 2017**

THREE WEEKS ■ Sunday - Thursday ■ October 15 - November 2



**FIRST COURSE**

**SALADE DE CÉLERI RAVE, POMME & NOIX**

*Celery root salad, granny smith apple, roasted walnuts, shallot vinaigrette*

**RILLETTE DE PORC À LA SAUGE**

*House made pork sage rilette served with grilled bread*

**POTAGE D'AUTOMNE**

*Soup of the day*

**SECOND COURSE**

**TAGLIATELLE AUX CHAMPIGNONS À LA CRÈME**

*Fresh tagliatelle pasta, mixed mushrooms cream sauce*

**COQ AU VIN FAÇON GRAND-MÈRE**

*Braised chicken legs, mushrooms, bacon, baby carrots, Yukon potatoes, red wine sauce*

**MOULES NORMANDE & FRITES**

*Mussels on apple cider cream sauce served with fries*

**THIRD COURSE**

**MOUSSE AU CHOCOLAT**

**TARTE AUX POIRES**

*Pear Almandine Tart*

**SORBET**

*Daily selction*

— Taxes & gratuity are not included —